

The Ram

houses at his own home, 915 25th street, and a great many rosebushes which he raised here were from cuttings from the Bancroft roses. Bancroft and Brady were good friends as employer and employe, and Mr. Bancroft did his gardener many kindnesses. In the Bancroft garden was one rose which attracted the particular attention of Brady, and he and Mr. Bancroft often conferred about it. The gardener thought he saw in it possibilities, though the bush was not vigorous, and. despite all effort, its health continued to decline.

It was quite well settled in the minds house wrote this: It was quite well settled in the minds of Mr. Bancroft and his gardener that this particular rose was "La Madame the ferdinande Jamin," a French rose ited the building. He took a lively interest in the house, it being the home of his friend as Ferdinande Jamin," a French rose the house, it being the home of his friend as many, and for a considerable time was cultivated there. It languished in Germany, and a prominent rose grower in Hamburg gave a bush to Mr. Ban-croft, and that particular bush was the closed our second war between the said to be the last specimen of "La" by him in the circular room, which is now used





HOME OF GEORGE FIELD ON GEORGIA AVENUE.

## High Cost of Living Results in Good Eating in the Paris Restaurants

PARIS, March 9, 1916.

Solution of the high-class Paris

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restaurants are doing better than they did in peace times. Only the night establishments suffer. The precautions against Zeppelin raids and a general sense of propriety make night life an impossibility, which helps the honest appetite. No supper after the theater? All that money is saved for dinner.

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A new clientele goes in for serious gormandizing. War contractors, spending their newly earned wealth, are lost in the mass of middle-class families hunting something tasty and a little brightness, and the tourists and foreigners who used to be so much in evidence are replaced by soldiers on permission, with their wives, sisters, cousins and children.

"The restaurant loses money on fole gras. It loses money on eggs, butter, fish, meats and poultry. A portion of boiled ham costs as dear as-a slice of potted ham costs as dear

cousins and children.
I lunched beside such a party at the Cafe de la Paix. There were two soldiers, obviously father and son—

made it spawn.
"The great restaurant cellars are full of fine wines," he says. "They will last until after the war, so the wine list prices have not been raised. If we had to buy fine wines we couldn't. We are

THE MILLER OCTAGON HOUSE ON GEORGIA AVENUE.





the business, and Gros has been mobilized since August, 1914.

"The grand restaurants can buy at an advantage," says madame, "and well-todo peopie, who used to count the cost, now flock to them and say: 'Oh, well, we're not going to the races, let's have some fine wines and beautiful fruits. There's the profit."

Madame has 40 cents per day for refrigerator ice, the chef and kitchen-help's wages, the waiters to feed and the rent to think about. Her husband being at the front, the moratorium lets her stand it off. "Fortunately!" says madame. Every morning she opens her shop, sweet, while, clean, and hopes, for goodness' sake, that customers won't come. You see, the place has a lot of "regulars," who appreciate the savory "little' cuisine Mondays, the petit sale (breast of salt pork bolled with cabbage); Wednesdays the fricandeau, and Fridays the boeuf a la mode, with its sweet, tiny carrots and life-giving meat jelly. Any one is a square meal, and she has not raised the prices. She hopes to keep the "regulars" for the future. They appreciate it and help out, as they can, by ordering a half bottle of her Fronsac, or stewed prunes for 8 cents, or 8 cents' worth of apple tart. or 5 cents' worth of gruyere cheese, or a banama for the same price. A stimple carte for \$t. Georges white wine costs only 12 cents, or 9 Saumur 15 cents, or 9 S